FALL FASHIONS IN THE MAKING SHOWN AT TROUVILLE

Skirts Will Be Wider, Coats Very Much Longer and Fuller at the Hem, According to Signs at Famous French Seaside Resorts

By CLAUDE CHERYS.

The charm of Trouville seems deathless. Other French seaside resorts are widely advertised, are "improved" and built over and made thoroughly up to date, but none of these fashion centres succeeds in pushing little Trouville off her pedestal. The explanation of this continued success is simple.

Trouville, like Newport, is a place where intimate friends meet and have a gay time. It is true that the big hotels invite all who can afford to pay high prices. It is equally true that the Casino is open to all comers, certain easy conditions being met. The sea is common property; so are the famous "planches," or boardwalks, and yet Trouville is as exclusive at heart as is the veritable grande dame of Parisian society.

Any one who doubts the truth of this statement should take up a good position on "les planches" in the early morning. He should watch the groups of pretty women and well groomed men standing about and chatting; he should then stroll down the exptic little rue de Paris and watch friend meeting friend; listen to the exchange of intimate confidences between people who have danced through the Paris season side by side and then enjoyed the same rest cure in the same chateaux. The secret of Trouville's success lies in its intimate social life. Everybody who is anybody knows every other body who is anybody.

To any one interested in matters of dress Trouville and the sister resort, Deauville, are full of fascination. To a large extent Trouville is to autumn and early winter what Monte Carlo is to spring and early summer. At each of these fashion centres new models are launched and judged. Sometimes they are short lived. Sometimes they are subjected to drastic changes. Sometimes they are received with enthusiasm. On the whole it may be accepted as true that a new style which prevails on the "planches" at Trouville and, a little later, on the racecourse of Deauville will be seen and heard of in Paris when the early winter season opens.

This statement applies to outline, not to materials. And the outline is changing materially. In the first place skirts are wider. In the second place coats are very much longer and fuller at the hem.

I had a long talk with Jean Worth a little time ago and I found him regarding the fashions of to-morrow with complete satisfaction. They will be, as he pointed out, very gracious and picturesque and intensely feminine. On the "planches" at Trouville I have just seen a Worth costume which illustrated this idea. I have indicated this charming model in the first of the two figures shown in the group I have sketched this week.

Here you have one of the distinct novelties of the fall season, the long semi-tight coat which curves out at the hem in the style of a modern riding coat. These coats belonged to the Directoire period to a very large extent and yet they are not pure Directoire. They are, in outline, a little like the graceful polonaises which used to be worn by our grandmothers.

The model shown in my drawing was made of linen in a beautiful shade of turquoise morte, that exquisite tone of dull blue which is so flattering to fair women. The large buttons were made of dull blue quartz rimmed with filigree silver, and the handle of the long cane which was carried instead of a parasol was made of the same brilliant stone.

This style of coat will be one of the leading favorites of the autumn and winter seasons. It is a distinct novelty and one which, already, the Parisiennes have sealed with their approval. Such coats will be made in faced cloth and bordered with fur when the cold days come to us again. Just at present linen and fine serge are the chosen materials for their composition, and I have seen one or two admirable models, in very much the same genre, in a heavy make of Shantung.

The skirt, also made of blue linen, shown in this sketch, was finely gathered and allowed to fall in long straight lines. The linen was fine and almost as supple as satin.

The second figure in this group shows another important novelty, the swathed sash, which gives a mummylike appearance to the figure. This style also will make itself felt when the leaves turn brown; that is to say, it is a novelty which has come to stay.

The model shown in my sketch was created for Princess Jean de Broglie, and it was carried out in pure white Indian muslin and leaf green taffeta. The effect was charming. The muslin skirt was arranged in flounces, the border of each being worked over, in scallops, with wash silks. The mummy sash and corsage were made of soft silk. The folds of the sash were cleverly drawn over the hips and the waist was clearly defined.

Little by little we seem to be setting the loose, kimono outline aside and returning quietly to a defined curve of bust, waist and hips. This change will not arrive quickly. At the present moment very many of the best models still show kimono lines under the arms and over the bust, but a change is in the air and we must be prepared for it.

Pretty women look their prettiest when walking swiftly along the white wood planks which are known to all the world as les planches. Of course there are other seaside resorts where boardwalks skirt the seafront, but when any one says "les planches" it is taken for granted that Trouville is under discussion. I have long held the theory that pure white costumes give the most satisfactory effects at Trouville in the early part of the day. There is something in the clear air which seems to call for white; white linen, muslin, wash silk, &c.

Places, like people, have temperaments. And the temperament of Trouville is quite unlike the temperament of Biarritz or of San Sebastian. Pretty women go to Trouville to be seen and to meet their most intimate friends. Sometimes they bathe in the sea, but it is not the serious bathing of Biarritz. The sea is regarded as an effective background for wonderful costumes; it has to be content to run hand in hand with the Casino, "les planches" and the Deauville racecourse.

It is undoubtedly true that a pretty woman looks her prettiest in pure white in the early morning on a midsummer day. The Parisiennes recognize this fact. At Trouville an exclusive elegante thinks nothing of wearing five or six different white toilettes in a single day.

For the early morning "footing" on the sea front white silk finished linen is ideal wear. The skirt may be pleated or arranged in gathered flounces; the coat will certainly be long and semi-tight. It may be fashioned like the Worth model shown in my drawing or it may be a simple Louis XV. coat with gauntlet cuffs and flap pockets. The blouse will be of the finest white muslin inset with Valenciennes and the flat brimmed sailor hat covered with flowered chintz or with white taffeta.

In the early morning I have seen genuine Japanese parasols carried with pure white suits, and with the best effects. These quaint sunshades add a splash of brilliant color to a spotless white toilette.

I have seen several beautiful Paquin models for morning wear at Trouville composed of very fine white batiste embroidered in the openwork style, a l'Anglaise. The Parisiennes have always appreciated lingerie gowns of the best order. They will without hesitation pay higher prices for gowns of this description than for elaborate evening dresses. Paris has long been famed for its lingerie, and for the perfection of its fine embroideries.

One of the Paquin models to which I have just referred had a long tunic which was almost covered with exquisite embroidery. Then there was a shaped corsage half covered with embroidery which gave very much the effect indicated in No. 2 of my grouped figures. This corsage was sleeveless and worn over a white tulle blouse which had long sleeves of the bishop order. The neck was very decollete and a black velvet ribbon was to be tied round the throat and fastened by an antique brooch set with many seed pearls.

Another really beautiful embroidered batiste costume had three tiers of gathered flounces and a loose coatee which opened over a decollete blouse of real Valenciennes lace.

Next week I shall continue the subject of Trouville costumes and shall speak of Casino and race gowns worn at Deauville.

A Worth model in dull blue linen. This model shows one of the new long coats which will be a leading feature of the fall and winter fashions. The buttons and cane handle are in dull blue quartz.

Charming costume created for Princesse Jean de Broglie. The flounced skirt is made of white Indian muslin and the corsage-sash is in leaf green taffetas. This sketch shows the new "mummy" outline of waist and hips.

RAISING CHICKENS BY ELECTRICITY.

ELECTRIC chickens are likely to be grown before long for the market. They promise to be cheaper than chickens raised in the ordinary way, because it takes much less food and much less time to produce them.

Experiments of a remarkable character in this direction have been in progress recently on a large poultry farm at Poole, in England, under scientific direction. Young chicks hatched in incubators are grown in electrified houses, the structure containing them being wound about with a spiral of wire so that they are exposed, as it were, to a bath of electricity.

It is found that chicks grown under this electric stimulus increase in size and weight at about double the rate of chicks reared in the ordinary fashion. This means that the output of the poultry farm may be doubled and the feed bill cut down one-half.

Chickens at the age of twelve weeks fetch in the market 35 cents or more as broilers. From the farmer's point of view there would be a lot of money in bringing them to a corresponding degree of maturity for market purposes in six weeks.

But this does by no means fully state the case. Prof. T. Thorne Baker, A. M., F. C. S., who has had charge of the experiments, declares that chickens of three months size can be raised in the manner described in five weeks. And of even more importance is the superior health and greater viability, that is ability to survive, of the electric chicks as compared with the ordinary kind.

Incubator chicks are less vigorous than those hatched under a hen in the old style manner. At the same time it is not practicable to produce them on a large scale for market in any other way. The growers who do business on a considerable scale employ batteries of incubators, and in the summer months they count on losing anywhere from 30 to 50 per cent. of the output by disease, attributable chiefly to lack of physical stamina. If out of 100 chickens 60 are reared to the age of three months it is fair luck.

Under the electric system this loss is almost done away with, the mortality being so far reduced as to amount almost to nothing. Thus it may be expected, says Prof. Baker, that not more than two in every 100 chickens will die before they are ready for market, a gain to the grower of enormous importance when reckoned in terms of dollars and cents.

For example, on the poultry farm at Poole one intensive chicken house consisting of six flats, each large enough to accommodate seventy-five chicks, was electrified by a wire wound around it spirally in turns about six inches apart. The current was applied for ten minutes every hour during the day. Six chicks only out of a total of 400 died, a mortality of but one and five-tenths per cent. The remaining 394 were ready for market in five weeks.

The experiments are now being carrid out on a larger scale, with a view to dealing with as many as 4,000 chicks at a time. But experience has shown that the quantity of electricity employed must be determined with utmost care. If the current is too strong, or is applied too frequently, it will do harm. The voltage must be exactly right, and the number of amperes used must have relation to the size of the chicken house and to the number and age of the chicks.

The first trials were made with reference to weight only. Two sets of chicks, hatched the same day, were subjected to a comparative test, one set being placed in an electrified house and the other in a similar house that was not electrified. Exactly the same amount of food was given to both sets, the birds being weighed at regular intervals. At the end of three months the electrified chickens weighed 35 per cent. more than those of the other set.

In another and similar trial the amount of food given to the electrified chickens was only two-thirds of what the other set received. At the end of one month the weight per bird was the same for both sets. The conclusion drawn from this and other experiments was that a chicken grown under the influence of electricity will gain normal weight with two-thirds or less of the normal amount of food; or, with a full allowance of food, it will grow from a third heavier to twice as heavy.

The immediate effect of the electricity upon the chickens is remarkable. While the current is turned on they become so highly charged that a distinct shock is felt in the fingers on touching them. Sparks fly from their beaks when they peck at one's finger. Of this, however, they do not seem to be conscious, and they appear to experience no inconvenience or discomfort.

Not only is the vitality of the electrified chicks extraordinary but the treatment seems to have the curious effect of rendering them fearless. Instead of running away when a person puts his finger through the wire netting they will rush up and peck vigorously. It is noticed, furthermore, that they acquire their second feathers much earlier than do ordinary chicks.

The upshot of the whole investigation seems to be that chicks exposed to the electric treatment are far stronger and more healthy than those reared in the ordinary way; that very few of them die; that they grow and gain weight more than twice as fast; and that a method is made available for the farmer whereby he can produce chickens for market in much greater numbers and at largely reduced cost, thus augmenting his profit and perhaps rendering it practicable to furnish this item of food supply to consumers at an importantly diminished price.

CARE OF THE BABY.

Of all things which demand the utmost care, milk comes really first where children are concerned, and this is specially the case with bottle fed babies, most of whose ills are directly traceable to the condition of milk given; for it must be remembered that milk is a food particularly liable to contamination, so that it is not enough to see that it is procured from an immaculate source, but also that it is kept in perfect condition. Here are some brief facts which every mother ought to know:

The whole matter is really one of cleanliness, and this in its most absolute degree must be rigorously enforced where the milk for any children, let alone for infants, is concerned. To begin with the milk must be kept in a wide mouthed vessel to which fresh air can gain free access, and this in its turn kept covered with a piece of fine nainsook, so that the deadly house fly may not contaminate the liquid. It is as unnecessary here to dwell on the mission of evil proved to lie at the fly's door as to discuss the subject of tuberculous milk; both are sufficiently before the public eye. Absolute cleanliness of utensils and protection from flies, however, are practical matters, and so must be mentioned. To insure such cleanliness it is imperative that the wide mouthed jug or, better still, lipped basin in which the milk is to be kept should be absolutely boiled out before use; when any epidemic of diarrhœa is about the boiling should be made doubly safe by the addition of a pinch of boracic powder to the water, after which the vessel must be rinsed in another edition of boiled water. Bottles, nipples and everything which touches the food of a bottle fed infant must likewise be actually boiled; this can be done with no fear of breakages if bottles, &c., are put into cold water and brought to the boiling point in it. They must then be taken out and laid in fresh cold water until used. All this takes some little time, but the nurse must learn that it is one of her most important duties, and no consideration must allow the duty to be slurred over or entrusted to an under servant; and where only an inexperienced nurse is kept it should be the mother's responsibility to see that these precautions are carried out.

Now we come to another question. That is the sterilization or other methods of insuring safety in milk.

Now this is a very difficult question and one which has gone through many aspects, even among specialists. The latest discoveries of science point conclusively to the evils of boiling milk—and it must be remembered that "sterilization" is boiling in a deliberate form. It was much advocated at one time because the process was known to destroy harmful germs, notably those of tuberculosis; unfortunately, however, it also destroys what we may call good germs, a quality necessary to the vitality of the milk, and this over and above the fact that the character of the milk is altered by the process, with the result that it is frequently rendered indigestible, and in other ways detrimental to children. The loss of the vital quality is, however, the great point, and it must be said emphatically that no child can thrive—nay, can barely live—if it is deprived of this essential in its food. Any process, then, which keeps the milk at boiling point must be rigidly rejected. When the only milk procurable is known to come from a tainted source some substitute for it altogether must be found.

Fortunately, however, this is by no means an ordinary occurrence, and for those who can afford to go to good dairies and procure really reliable milk fit for babies' food there is little difficulty in procuring perfectly safe milk, provided only that it is kept pure when it is in the consumer's keeping.

When there is the slightest doubt of this a form of pasteurization is the best safeguard. To do this there are several contrivances available, but ordinary people can manage it quite successfully by means of a double saucepan; and in hot weather undoubtedly it is well to subject all milk for nursery use to the process. It is very simple, for all that is needed is to put the allowance of milk for the day, directly as it comes from the dairy, into the inner part of the saucepan, with hot water in the outer part, and place it on the stove until the water comes to the boil, keeping it boiling for twenty minutes. The milk then does not reach actual boiling, but is raised to a temperature which will destroy at any rate the majority of harmful germs, and also render it an unfavorable breeding medium for others. The milk must then be put in its previously boiled and absolutely clean vessel and covered with nainsook (not muslin, please), as has been said. The next thing—and an important one—is to cool off the milk quickly. Unfortunately this is a point which is too often neglected, with very detrimental results; indeed, it is almost as well to leave the milk alone as to bring it to this heat and then let it stand about more or less hot for an indefinite time. The cooling, of course, is most easily done in summer by the aid of ice, and when a refrigerator is in the house, becomes an easy matter. Otherwise it is well to wrap the jug or basin in rags wrung out in the coldest water available, to which salt has been added, and then to stand the vessel in cold salt water to cool.

JELLY RECIPES.

Crema di Leche.—Heat one and a half pints of new milk over a slow fire with the thinly pared rind of half a lemon. Beat a whole egg and the yolks of three more till light, then mix in two ounces of sifted sugar and four tablespoonfuls of dried and sifted flour rubbed smooth with two or three spoonfuls of the milk. When this is all blended strain it into the hot milk just as it reaches boiling point and stir it together over the fire, without allowing it to boil, until it thickens and "drapes" the spoon. Have ready a layer of ratafias and macaroons mixed at the bottom of a deep glass dish soaked with half a wineglassful of brandy, to which you have added a teaspoonful or so of essence of vanilla. Strain the hot mixture into this and strew ground cinnamon over it. Let it stand over night to get perfectly cold, then serve either plain or with whipped and sweetened cream flavored with brandy served separately.

Yellow Custard Jelly.—Put one pint of milk in a pan with one-half an ounce of leaf gelatine, dissolve the gelatine in the milk, letting it boil up, then add two ounces of sugar and when the milk has cooled a little and the sugar is dissolved stir in the beaten yolks of four eggs, taking care however not to let the mixture boil; flavor with vanilla and when nicely thickened pour into a border mould and leave till set, when you fill up the centre with iced gooseberry fool. For the gooseberry fool stew very slowly one quart of green gooseberries, after topping and tailing them, with half a pound of sugar, three or four strips of finely pared lemon peel and just sufficient water to prevent their burning. When tender rub them carefully through a fine sieve (adding a drop or two of vegetable green coloring, but be careful with this), and a wine glass of maraschino liqueur syrup, a squeeze of lemon juice and half a pint of stiffly whipped cream (or failing this use custard), and either freeze in a freezer or pack into a tin, cover down tightly and bury in ice and freezing salt for some hours. The fool must be stirred up from the bottom and sides occasionally to make it set evenly and smoothly. Any fruit can be prepared in this way.

Orange Cheesecakes.—Boil the thinly peeled rind of four oranges in water to remove the bitter taste. When tender pound up with half a pound of sugar, four ounces of butter and the yolks of six eggs. Beat the mixture well and add the juice of the oranges; should the oranges be large only use the juice of two. Have ready some small patty pans or two large ones, line with puff paste, put in the mixture and bake. The whites may be used for meringues, &c.

Meringue Ring with Strawberries.—Prepare a meringue mixture in the usual way by beating the whites to a stiff froth till the whisk can be lifted clean out from the beaten whites, leaving the latter to stand up in sharp points, then add two ounces of sugar for each egg white used, placing the sugar at the edge of the plate and folding it in lightly and quickly with the blade of a knife. Have ready a sheet of paper and with a bag and pipe force out the meringue mixture in two rings, making one rather more ornamental than the other and with a wet knife smoothing the surface of one over to make it flat on top and bake in a moderate oven on a baking sheet till lightly colored; this will take two or three minutes; then place them in a cooler oven to dry. When firm remove the paper and place them one on top of the other and fill up the centre with strawberries previously marinaded in maraschino liqueur syrup and sugar and pile up stiffly whipped cream on top.

SEAT GETTERS IN SUBWAY.

IN spite of all the complaints about the lack of seats in the subway during the rush hours, apparently it is an extremely easy matter for resourceful persons to obtain seats when other persons are hanging from straps. It has often been said that all is fair in love, war and obtaining seats in the subway, and some persons follow this adage by using subterfuges to get seats. The writer noticed three new ways of obtaining seats last week.

A comely young woman boarded a southbound Broadway express train during the rush hour the other morning. There were no seats empty and apparently the young woman was destined to stand.

The express left Manhattan street, bound for 116th street. Suddenly the young woman said to a woman beside her, "Support me, I think I am going to faint." She turned pale. The result was that two or three young men who overheard her ejaculation leaped from their seats and tendered them to her. Did she accept one? She did, and at Ninety-sixth street she was smiling at an item in her paper.

That evening, during the rush, it was impossible to find a vacant seat in an uptown express train. When the express stopped at Fourteenth street the side door refused to act and nobody could enter that way. The car was so crowded that the conductor could not force his way through the jam. The result was that the seats that flop down when the side door is not in use remained useless because the conductor was the only person possessing a key.

At least those hanging from straps thought so. But presently a young man elbowed his way to the scene, remarking that he possessed a key he thought would open the lock. While three strap-hangers convenient to the extra seats anxiously looked on the young man inserted the key, gave it a twist, and down came the seats. The young man declared he would keep that key tucked away for emergencies.

Two young men boarded a Lenox avenue train at 116th street one morning and it appeared to many that they would have to stand for a while. Persons who formed this conclusion were surprised when the two forced their way through the rear car to the back platform. One of the young men, after waving aside some of those leaning against the steel work, jerked open the steel door that may be found on the platform of every steel car and brought forth the wooden seat which is placed there for the use of the motorman.

The young man and his companion found ample room on the seat. Perhaps it was not the most comfortable seat in the car and the light was not sufficient to permit the young men to read their papers, but at the same time it was a seat and the young men appeared to be satisfied. Other passengers, hanging to straps, cast longing eyes at the seat and wondered why they never had thought of the scheme. As a matter of fact, few persons appear to know that the seat exists.